



BAYSIDE GRILL

FROM THE DELI

Served with Choice Of One Side: French Fries, Onion Rings, Potato Chips OR Garden Side Salad

THE EAGLE \$19

Thinly Sliced Pastrami with melted Swiss Cheese served on Rye Bread with Horseradish Mustard Sauce

BACON, LETTUCE & TOMATO \$18

Applewood Smoked Bacon with Lettuce, Tomato, Mayonnaise and Choice of Bread

THE BIRDIE CLUB \$22

Artisan Sourdough Bread with Smoked Turkey, Black Forest Ham, Nueske's Thick Cut Bacon, Lettuce, Tomatoes, Havarti Cheese, and Balsamic Aioli

CAESAR WRAP \$15

Crisp Romaine Lettuce, House Made Caesar Dressing, and Grana Padano Cheese in a Soft Flour Tortilla
ADD: Chicken \$5 Steak \$6 or Shrimp \$8

FROM THE GRILL & MORE

ALL AMERICAN BURGER \$21

Brisket and Short Rib Ground Patty on a Brioche Bun served with Lettuce, Tomato, Onion, Dill Pickles, and Chef's Special R-Bay Sauce, Choice of Cheese
ADD: \$2 Bacon, \$6 Pastrami, \$1 Onion Ring

PHILLY CHEESESTEAK \$19

Philly Style Shaved Beef with Caramelized Onions, Sautéed Bell Peppers and Melted Provolone Cheese on a French Roll

THE BOGEY PO BOY \$21

Golden Fried Battered Cod with Shredded Lettuce, Sliced Tomato, Cajun Remoulade, Sliced Dill Pickles served on a French Roll

QUESADILLA \$16

Grilled Flour Tortilla stuffed with Cheddar Cheese and served with Pico De Gallo, Avocado, and Fresno Crema
ADD: Chicken \$5 or Steak \$6

STREET TACO TRIO (3) \$18

Three Soft Corn Tortillas garnished with fresh Cilantro: Carne Asada with Diced Onion, Shaved Radish, Cotija Cheese
Grilled Chicken with Pico De Gallo, Cotija Cheese
Fried or Grilled Fish with Cabbage Slaw, Avocado, and Fresno Crema

CHICKEN FINGERS \$16

Plain / Buffalo / Honey Garlic

CHICKEN WINGS — 1 DOZEN \$24

Plain / Buffalo / Honey Garlic

CHEF'S FAVORITES

THE R-BAY \$19

Grilled Chicken Breast, Applewood Smoked Bacon, Melted Gruyere Cheese, Lettuce, Sliced Tomato, with Basil Aioli on Freshly Baked Rosemary Focaccia Bread

FISH & CHIPS* \$20

**DOES NOT INCLUDE ADDITIONAL SIDES **
Crispy Tempura Battered Cod, served with French Fries, Malt Vinegar and Tartar Sauce

GRILLED THREE CHEESE SANDWICH \$18

Grilled Cheese with your Choice of Bread with Cheddar Cheese, Provolone Cheese and Swiss Cheese
Add: Chicken \$5 Shaved Ham \$3 Tomato \$1

CRISPY CHICKEN SANDWICH \$18

Crispy Chicken Breast with Barbecue Sauce, Cabbage Slaw, Sliced Pickles, Boom Boom Sauce, and an Onion Ring on a Brioche Bun

FROM THE GARDEN

ADD: Chicken \$5 Steak \$6 or Shrimp \$8

**DOES NOT INCLUDE ADDITIONAL SIDES*

COBB SALAD* \$18

Diced Tomato, Sliced Egg, Chopped Bacon, Fresh Avocado, Crumbled Blue Cheese, Served on a bed of Mixed Baby Gem Lettuce

CAESAR SALAD* \$14

Crispy Romaine, House Made Creamy Caesar Dressing, Garlic Croutons with Grated Parmesan

MEDITERRANEAN CHOPPED SALAD* \$18

Chopped Romaine and Frisee Lettuce with Italian Olives, Artichokes, Fresh Mozzarella, Pepperoncini and Feta Vin

ADDITIONAL SIDES

FRUIT \$5 * FRENCH FRIES \$5 * ONION RING \$5 * HOUSE MADE CHIPS \$4 * AVOCADO \$2 * SALAD \$5

DESSERT

SEASONAL FRUIT PIE \$8

A la Mode ADD \$2

GELATO \$5

Vanilla or Chocolate

FUDGE BROWNIE \$8

A la Mode ADD: \$2

Thoroughly cooking foods of animal origin, such as eggs, fish, poultry or shellfish, reduces the risk of foodborne illness.

Individuals with certain health conditions, may be at higher risk if these foods

Tax and 18% Gratuity will be added to all menu items.

Executive Chef Harold Norris



BAYSIDE
GRILL

BREAKFAST BY THE BAY

EGG FAVORITES

BREAKFAST YOUR WAY \$18

Two Eggs Your Way served with Skillet Potatoes, Choice of Pork Sausage, Chicken Sausage or Bacon and Choice of Toast

MORNING BURRITO \$20

Soft Flour Tortilla Stuffed with Scrambled Eggs, Crispy Bacon, Chorizo Sausage, Fresh Pico de Gallo, Cheddar Cheese and Skillet Potatoes with Fresno Crema

BAYSIDE OMELET \$18

Farm Fresh Eggs or Egg Whites with Choice of Ham, Bacon, Pork Sausage, Chicken Sausage, Onions, Bell Peppers, Tomato, Cheddar or Swiss Cheese, served with Skillet Potatoes, Choice of Toast

BREAKFAST QUESADILLA \$21

Grilled Flour Tortilla layered with Carne Asada, Scrambled Eggs, Cheddar Cheese, and Pico de Gallo with Fresh Salsa and Fresno Crema

SUNRISE STARTERS

THE FIRST TEE \$18

Buttery Croissant with Fried Eggs, Bacon, and Fontina Cheese served with Skillet Potatoes

CHEF HAROLD'S AVOCADO TOAST \$24

Choice of Seeded Whole Wheat or Artisan Sourdough Bread Layered with Fresh Smashed Avocado and Choice of All: Egg, Bacon, Tomato, Cucumber, Feta Cheese, or Mozzarella Cheese

BELGIAN WAFFLE \$14

Traditional Belgian Waffle with Powdered Sugar and Maple Syrup
ADD: Crispy Fried Chicken Fingers \$6

LARGE CINNAMON ROLL \$10

Locally Sourced Cinnamon Roll, Served Warm with Sweet Icing

SIDES

BACON \$4

SAUSAGE (Pork or Chicken) \$5

TOAST \$3

White, Wheat, Sourdough, Rye, or an English Muffin

SKILLET POTATOES \$5

SINGLE EGG YOUR WAY \$3

SEASONAL FRUIT \$5

GRAB 'N GO

BAYSIDE BURRITO \$9

Chorizo Sausage, Scrambled Eggs, Cheddar Cheese, and Fresno Crema, wrapped in a Warm Flour Tortilla

CROISSANT BREAKFAST SANDWICH \$10

Flaky Croissant with Fried Eggs, Bacon, and Fontina Cheese

DRINKS

SOFT DRINKS \$3

Coke, Diet Coke, Sprite

JUICE \$3

Orange, Pineapple, Cranberry, Grape, Lemonade

COFFEE \$3

Hot or Iced

TEA \$3

Iced or Hot

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